



RAF-LP35

氣炸鍋

Air Fryer



僅供家庭使用
For household use only

使用說明書

OPERATION MANUAL

- 在使用本產品前，請仔細閱讀此說明書，閱讀後小心收藏保存，以備日後查閱。
Please read the operation manual carefully before using. Keep it in a safe place for future reference.
- 本說明書中的圖示可能與實物有不同的地方，僅供參考。
The images in this operation manual are for reference only and may not match with the actual product.

非常感謝您選購樂信牌氣炸鍋，使用前須詳細閱讀本說明書，並保存以備日後參考。

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1. 安全注意事項

使用本產品時，必須遵守下列安全預防措施：











下圖表示由於錯誤操作而引起不同程度的危險等級。

 警告 此標誌表示可能造成傷亡。	 注意 此標誌表示可能造成傷害或財產損失。
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以下不同標誌區分各種必須遵守的指示。

 此標誌表示禁止。	 此標誌表示必須遵守。
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警告

- | | |
|---|--|
|  <p>為免危險，產品只適用於本說明書註明的用途。切勿將產品或任何部份在室外使用或作其他用途使用。如錯誤操作，可造成傷害及故障。</p> |  <p>切勿與其他高功率的電器共用同一插座；或超額使用電線拖板；或使用220-240V以外的電源，以免電力負荷過重及造成危險。</p> |
|  <p>切勿讓產品在無人看管或沒有炸籃或食物時運作。切勿連續使用超過1小時，以免造成故障。</p> |  <p>須使用額定電流10A或以上及帶接地線的插座。</p> |
|  <p>切勿擅自改裝產品或使用非生產商提供的零件進行維修，否則可能造成危險及維修保養將無效。</p> |  <p>切勿在產品加裝定時開關或獨立的遙控系統來操作。</p> |
|  <p>手濕時切勿接觸、插入或拔除插頭，否則可構成觸電的危險。</p> |  <p>產品使用後必須清潔。切勿把產品、電源線或插頭浸入水中；或被水濺濕，以免造成觸電或火災。</p> |
|  <p>此產品只供家庭或類似環境使用，如商戶內部、辦事處和其他工作環境的員工廚房區域；旅館、汽車旅館和其他住宿類型的環境。</p> |  <p>經常檢查本產品、炸籃、電源線及插頭，如有損壞，為避免危險，立即停止使用，並聯絡信興電器服務中心有限公司安排檢查及維修。</p> |

注意



產品上此符號(左圖)表示使用時表面會變熱,切勿觸摸。



切勿在以下環境使用產品:

- 潮濕或近水的環境;
- 被陽光直接照射、靠近熱源或高溫環境如電焗爐附近;
- 不平穩的表面上;
- 易燃物料或不耐熱物品附近(如枱布、窗簾及毛巾等)。



此產品可供年齡在8歲或以上的兒童及體質、感覺或智力有障礙人士或缺乏經驗和相關知識的人士使用,但他們必須曾接受負責安全人士的監督或指導如何安全地使用產品和理解所涉及的危險。



切勿使用任何物品遮蓋產品表面及排氣口,避免過熱導致故障。



切勿烹調非常油膩或多脂肪的食物及使用煮食油,否則可能導致起火危險。



確保食物、錫紙或烘焙紙沒有接觸到發熱管,以免發生火災。注意錫紙及烘焙紙可能因烹調時間和環境而起火。



確保產品上面、兩側及背面必須保持20厘米的散熱空間及平放,以確保產品保持空氣流通,切勿堵塞排氣口。



確保本產品的電源線沒有貼近機身,否則電源線的絕緣材料或會熔化,造成短路的危險。



可觸及的部件(例如: 外殼、炸籃、炸鍋、配件或發熱管等)在使用過程中可能會變熱。應避免接觸灼熱部分或將您的手與臉接近蒸氣與排氣口,並應使用隔熱手套,以免燙傷。



切勿讓兒童清潔及保養產品,除非兒童是年齡在8歲以上及監督的情況下。監督兒童不可將產品當作玩具。將產品及其電線放於8歲以下兒童不能接觸的地方。



烹調會釋出油脂或有醬汁的食物時,須用錫紙包裹食物,避免因食物濺出的油脂或醬汁接觸發熱管而起火。



切勿將易燃物料或密封容器放入產品中進行烹調。









如產品發生冒煙或起火現象,切勿拉出炸籃,以免因遇上空氣而加大火勢。在安全的情況下,立即拔去電源插頭或關掉屋內電源總開關。待停止冒煙後,才可將炸籃拉出。



如長期不使用,發熱管可能會積聚油漬,再次使用時可能會產生大量油煙,此乃正常現象。

注意

-  切勿在電源線纏結的情況下使用或將電源線懸掛在桌子、櫥櫃的邊緣或讓它接觸發熱的表面，否則會損害電源線。
-  使用中或剛使用後，產品會在排氣口排出高溫蒸氣，須保持安全距離。拉出炸籃時，注意高溫蒸氣和熱氣。
-  在插入或拔除插頭時，應用手握穩插頭，不要抓住電源線。
-  不可在電源線上放重物、夾住、改裝、用力拉扯或扭曲電源線。
-  切勿使用有殘缺或鬆動的插座。使用前，確保插頭已充分擦乾及已插緊。
-  使用後，從電源插座拔出插頭及待產品冷卻後才移動、清潔或檢查。

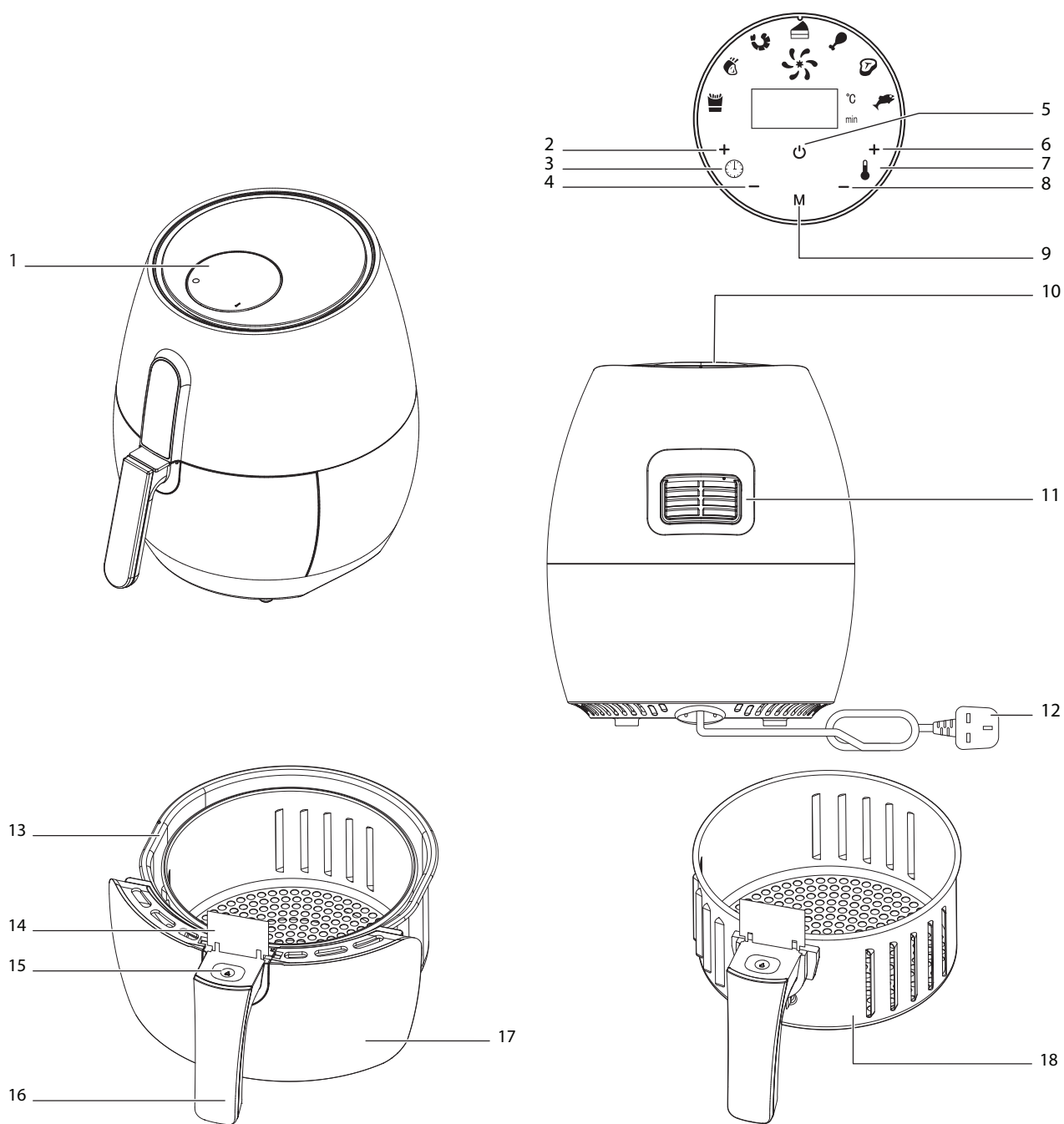
2. 清潔及儲存

1. 清潔前，必須將產品關掉，拔除電源插頭及待其完全冷卻。取出炸籃，可讓產品更快冷卻。
2. 清洗如炸籃時，使用溫和清潔劑及海綿等軟性物料，用水沖洗後再抹乾及放回原位。
3. 如有食物黏在炸籃，可將配件放在炸籃內，加入混有溫和清潔劑的熱水浸泡10分鐘，再清洗及抹乾。
4. 每次使用後，必需清潔產品內腔及配件，避免油脂或食物渣滓積聚導致使用時產生油煙、引起火災或造成侵蝕生鏽。可用微濕軟抹布清潔產品機身內外，然後擦乾。
5. 切勿使用有毒或含腐蝕性的清潔劑或粗糙的潔具（如鋼絲刷）來清洗。
6. 炸籃屬於消耗品，操作不當或經長時間使用，皆有可能造成塗層損耗，此屬正常現象。
7. 缺乏適當清潔產品，會使產品表面劣化，縮短產品的使用壽命及可能會造成危險。
8. 儲存時，切勿將電源線纏繞在產品四周或壓住電源線，以免造成電源線損壞，並須將產品放入紙箱及放置在乾爽的環境中。

3. 產品規格

型號	RAF-LP35
額定電壓	220-240 伏特 ~50/60 赫茲
額定功率	1300-1500 瓦
容量(大約)	3.5 升
淨重(大約)	5.0 公斤
產品尺寸(闊 x 深 x 高)(大約)	290 x 394 x 347 毫米

4. 產品說明



1. 控制面板

2. 計時器 + 按鈕

3. 計時器 ⌚ 圖標

4. 計時器 - 按鈕

5. 電源 ⏻ 按鈕

6. 溫度 + 按鈕

7. 溫度 ⬇️ 圖標

8. 溫度 - 按鈕

9. 菜單 M 按鈕

10. 頂蓋

11. 進氣口

12. 電線及插頭

13. 炸鍋

14. 炸籃釋放按鈕蓋

15. 炸籃釋放按鈕

16. 手柄

17. 底座前面板

18. 炸籃

5. 首次使用

- 用溫肥皂水清洗炸籃。用柔軟濕布擦拭蓋、炸鍋及底座。徹底擦乾所有部件。
- 打開產品，在沒有食物的情況下運行 10 分鐘。這會去除製造過程中殘留的污垢或氣味。

5.1 組裝

1. 將底座放在穩固防滑、耐熱防水的表面上，確保底座不易掉落或滑落。
2. 將炸籃放入炸鍋中。確保將炸籃手柄插槽放入炸鍋的凹槽中，並發出「咔嚓」一聲。
3. 將炸鍋連炸籃滑入底座。

5.2 從炸鍋取出炸籃


1. 將炸鍋連炸籃放在水平的表面上。請勿將炸鍋高舉，釋放炸籃時，或會濺出熱燙脂肪。
2. 提起炸籃釋放按鈕蓋，按下炸籃釋放按鈕，將炸籃從炸鍋中取出。

備註： 除從炸鍋中取出炸籃時，確保炸籃釋放按鈕蓋時刻蓋住炸籃釋放按鈕。

6. 使用方法

熱空氣從產品頂部循環到底部，在炸鍋底部氣炸食物。

備註：

- 使用時需確保時刻充分通風。
 - 請勿將食油或脂肪注入氣之炸鍋。
 - 請勿在未放好炸籃的情況下使用本產品。
 - 如炸鍋未有妥善插入底座，產品將無法加熱到所預定溫度。
1. 組裝好產品，確保炸鍋連炸籃已妥善插入底座。
 2. 將插頭插進牆上的插座中。產品會發出一下「嗶」聲響，螢幕會亮起。
 3. 輕觸**電源**  按鈕，打開產品，然後進入手動模式，開始加熱。產品會發出兩下「嗶」聲響，風扇圖標的紅色指示燈會亮著，確認產品正在加熱。螢幕會交替顯示預設溫度 180°C 及 15 分鐘料理時間。
 4. 輕觸**菜單 M** 按鈕選擇預設氣炸模式，(如使用手動模式，請跳到下一步)：

菜單	預設溫度(°C)	預設時間(分鐘)
薯條 	200	18
肉類 	175	25
蝦 	165	8
蛋糕 	155	30
牛扒 	200	12
家禽 	180	20
魚 	175	10

5. 輕觸**溫度 + / -** 按鈕，設置所需溫度。輕觸並按住**溫度 + / -** 按鈕，快速轉換數值。溫度範圍為 80°C 至 200°C，最少可更改 5°C。
 6. 輕觸**計時器 + / -** 按鈕，設定所需時間。輕觸並按住**計時 + / -** 按鈕，快速轉換數值。時間範圍為 1 至 30 分鐘，每次可更改 1 分鐘。
 7. 如您已在手動模式下選擇設定，請按**電源**  按鈕進入料理模式，並開始預熱。如您已選擇預設的氣炸程序，產品將自動開始加熱，並進入料理模式。當料理模式開始，產品將開始倒數計時。產品需要 5 分鐘時間預熱，並達到設定溫度。當到達設定溫度時，紅色指示燈會熄滅，產品會啟動及關閉，保持設定溫度。如您選擇不預熱產品，請增加 5 分鐘料理時間。
 8. 產品到達設定溫度時，拉動手柄滑出炸鍋，將炸鍋從底座中取出。
 9. 將材料放進炸籃內。
 10. 將炸鍋放回底座中。
 11. 在料理過程中，如您需要定時搖動食材，以防止黏鍋及烹煮得更均勻，利用手柄取出炸鍋，輕輕搖晃，然後將炸鍋插入底座，繼續料理。取出炸鍋時，產品會暫停料理程序，並在放回炸鍋後，恢復程序。
- 警告：** 將炸鍋移入及移出底座或搖晃食物時，請務必蓋上炸籃釋放按鈕蓋，以免意外從炸鍋釋放炸籃。
12. 任何時候需要停止料理，請按**電源**  按鈕。
 13. 料理時間結束後，產品會發出「嗶」的聲響。產品會進入冷卻模式，風扇圖標中的紅色指示燈會熄滅。風扇會繼續運行約 30 秒以冷卻產品，然後會發出 3 下「嗶」聲響，螢幕會關閉。利用手柄小心取出炸鍋，並檢查食材有否煮熟。如果需要更長時間的烹煮，只需將炸籃重新插入底座，並設置新烹調時間。
 14. 食材煮熟後，利用手柄取出炸鍋。使用耐熱食物鉗取出食材或從炸鍋中取出炸籃，並將食材倒在碟上。
- 備註：** 切勿在炸籃仍放在炸鍋時，將食材倒出，因為熱油可能會積聚在鍋底，令香脆的氣炸食物變得油膩。
15. 使用後要關閉產品，請輕觸**電源**  按鈕，並將主電源斷開。

建議烹調時間

以下是使用氣炸鍋烹調不同食物的參考，烹調時應務必監察煮食情況，確保食物經已徹底煮熟後方可進食。

食物	數量	大約料理時間	溫度	附加資料
急凍幼薯條	300 - 700 克	16 - 18 分鐘	180°C	按照「章節6.使用方法」部分中的說明，搖晃薯條。
急凍粗薯條	300 - 700 克	18 - 20 分鐘	200°C	按照「章節6.使用方法」部分中的說明，搖晃薯條。
牛扒	100 - 500 克	全熟:10 分鐘 五成熟:8 分鐘 一成熟:6 分鐘	180°C	在所需料理時間的中途翻面。
雞槌	100 - 500 克	15 - 22 分鐘	180°C	務必檢查雞肉有否徹底煮熟。
急凍雞塊	100 - 500 克	10 - 15 分鐘	200°C	-
春捲	100 - 400 克	6 - 10 分鐘	200°C	-
鬆餅	300 克	10 - 15 分鐘	200°C	-

7. 故障排除

問題	原因	解決方法
1. 產品無法運作。	產品未插電或未有牢固插入插座。	從插座中拔出插頭，然後重新插入。
	炸籃未有妥善安裝。	確保炸籃已牢固安裝。
2. 食材煮得不均勻。	食材重疊放置。	將食材平放在炸籃中，並在料理過程中翻面。
3. 食物不夠脆。	食材太多。	減少食材的份量。
	煮食溫度過低。	將產品調整到更高的溫度。
	食材表面的食油不足夠。	在食材表面塗上少量食油。

如以上方法無法解決問題，請立即停止使用，並聯繫信興電器服務中心有限公司 (服務熱線:24065666) 進行檢查及維修。

8. 特別聲明

1. 此說明書所有內容經過核對，如有任何印刷錯誤或內容上的誤解，本公司將保留解釋權。
2. 本產品若有技術改進，會編進新版說明書中，恕不另行通知；產品外觀及規格以廠方生產資料為準。
3. 此說明書的電子副本可透過電子郵件發送致客戶。如有需要，請致電2861 2767聯絡信興電工工程有限公司。

9. 售後服務

1. 由購買日期起之一年保修期內，經信興電器服務中心有限公司之服務人員證實產品故障屬正常使用下發生者，本公司將提供免費維修或更換零件服務。經更換之任何損壞零件，將歸屬本公司所有。保修範圍不包括修理或更換零件及消耗品如電源線及配件等。如不當使用或作為(半)商業用途，或未依照說明書使用，保修條款將無效，本公司將不會承擔任何損壞的維修責任及賠償。
2. 用戶必須維修時出示購買/換購收據及蓋有銷售點/換購中心的傷修登記卡。如有任何疑問，請致電信興電器服務中心有限公司熱線:24065666查詢。



Thank you for choosing Rasonic air fryer. Read the operation manual carefully before use and keep it for your future reference.

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1. Important Safeguards







When using the appliance, must follow the below safety precautions:
The following chart indicates the degree of damage caused by wrong operation.

 WARNING Indicates that may cause death or severe injury.	 CAUTION Indicates hazards that may cause human injuries or property damages.
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The following symbols can distinguish the instruction types that need to be strictly followed.

 These symbols mean prohibition.	 These symbols mean requirement that must be followed.
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WARNING

-  To avoid danger, use the appliance only as described in the operation manual. Do not use it or any part of the appliance outdoors or out of the intended purpose. Misuse can cause potential injury and malfunction.
-  Do not use the same socket with other high power consumption appliance or use the extension cord beyond its capacity or use the power supply other than 220-240V~ to avoid danger caused by overload.
-  Never leave the appliance unattended when in use or operate without the fryer basket or food inside. Do not use continuously over one hour.
-  Ensure the appliance is connected to an earthed socket with rated current 10A or above.
-  Do not attempt to modify the appliance by yourself or repair with any unauthorized parts, otherwise it will cause hazards and the warranty will become invalid.
-  The appliance is not intended to be operated by means of an external timer or separate remote control system.

WARNING



Do not touch, plug in or remove the plug with wet hands, it can cause electric shock.



Clean the appliance after use. Must not immerse the appliance, power cord or plug in water or let them wet, it can cause electric shock or fire.



The appliance is intended to be used in household and similar applications such as staff kitchen in shops, offices and other working environments; by clients in hotels, motels and other residential type environments.



Always check the condition of the appliance, fryer basket, power cord and plug. If any parts is damaged, stop using the appliance immediately to avoid hazard and contact Shun Hing Electric Service Centre Limited to check and repair.

CAUTION



This symbol (shown on the left) on the appliance means the surfaces are liable to get hot during use, do not touch.



Make sure the power cord is not in contact with the appliance enclosure. Otherwise, insulating material of the power cord may melt resulting in a risk of short circuit.



Do not operate the appliance in following places:









- Near humid environment or water;
- Expose to sunlight, near heat sources or high temperature place such as near an electric oven;
- On unstable surface;
- Near flammable or non-resistant to heat objects (e.g. table cloth, curtain and towel etc.).



The temperature of accessible surfaces (such as the enclosure, fryer basket, pot, accessories or heating element, etc.) may be high when the appliance is operating. Care should be taken to avoid touching heated parts or getting your face or hands close to the steam and exhaust vent. Always wear the oven gloves to avoid getting burns.











CAUTION

-  This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
-  Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Children being supervised not to play with the appliance. Keep the appliance and its power cord out of reach of children less than 8 years.
-  Do not cover the appliance surface and exhaust vent with any objects, so as not to cause appliance malfunction.
-  When cooking goods which are greasy or marinated with sauce, must wrap the food with aluminum foil. It is to avoid the food grease or sauces from spilling onto the heating elements and cause fire.
-  Do not frying fat and use cooking oil, as it may cause a fire hazard.
-  Never put inflammable materials or sealed containers into the appliance for cooking.
-  Make sure food, aluminum foil or baking paper does not touch the heating elements to avoid fire. Note that the aluminum foil and baking paper could start a fire depending on the cooking time and conditions.
-  If the appliance smoke or catch fire, should not pull out the fryer basket as air will trigger the fire to burn more vigorously. Unplug it from the power socket at once or turn off the main switch under a safe situation. Wait for the smoke emission to stop before you pull the fryer basket out of the appliance.



CAUTION

-  Make sure there is at least 20cm clearance on the top, sides and back for good ventilation and the appliance must be placed level. Do not block the exhaust vent.
-  If the appliance is not in use for a period, grease may accumulate on the heating element. Excessive smoke may occur when it is used again which is normal.
-  Do not operate the appliance when the power cord is tangled or hang over the edge of a table, counter-top or let it touch any hot surface, it may damage the power cord.
-  During or immediately after use, the appliance will emit hot steam at the exhaust vent, must keep a safe distance. When pulling out the fryer basket, also pay attention to hot steam and heat.
-  Grasp the plug itself when plug in or unplug the appliance, do not grasp the power cord.
-  Do not place heavy objects on the power cord. Never clip, modify, stretch or twist the power cord.
-  Do not use deficient or loosen socket. Before use, make sure the plug is dry and inserted firmly.
-  Unplug the appliance after use and let the appliance cool down before moving, cleaning or checking.

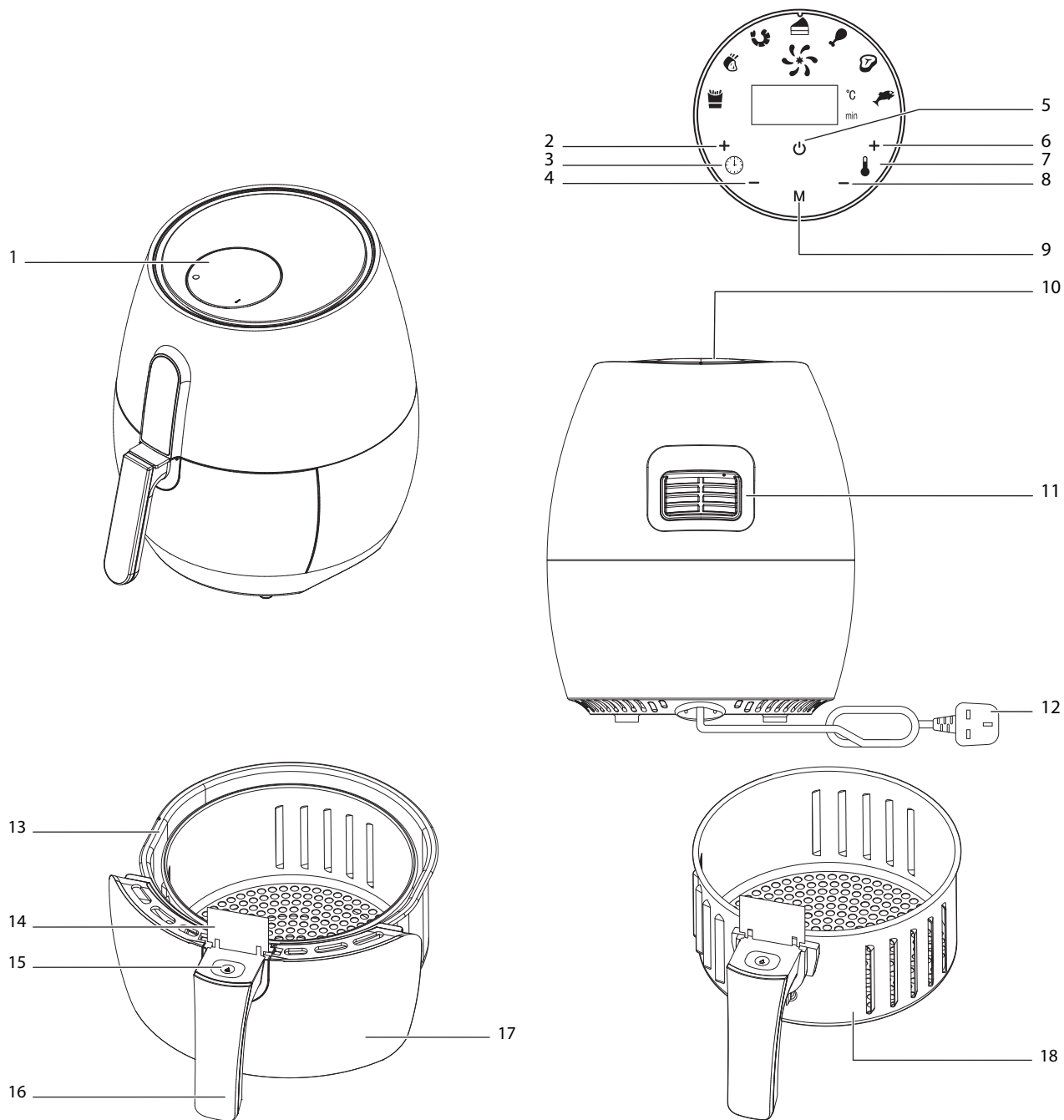
2. Cleaning and Storage

1. Before cleaning, must turn off the appliance, unplug the power plug and let it cool down completely. Take out the fryer basket to let the appliance cool down more quickly.
2. When cleaning the fryer basket, use mild detergent and soft material such as sponge, rinse them and wipe them dry, then place it back to the original position.
3. If food residual sticks on the fryer basket, put the accessories into the fryer basket, fill it with hot water and mild detergent to soak for approximately 10 minutes, then rinse and wipe them dry.
4. After each use, must clean the cavity and accessories to avoid smoke, fire or metal erosion caused by the accumulated grease or food residue. And the surface and cavity of the appliance can be cleaned by a wrung soft cloth, then wipe it dry.
5. Never use poisonous or corrosive detergent or harsh cleaning tools (e.g. metal-wired brush) to clean.
6. Fryer basket is considered as consumable part. Misuse or using for a long time, their coating may wear and tear, which is normal.
7. Lack of proper cleaning, the appliance surface will be degraded to shorten the product life and dangers may occur.
8. When store, never wrap the power cord around the appliance or clip the power cord, it is to prevent the power cord from deterioration. Put the appliance into a box and store in a dry place.

3. Product Specifications

Model	RAF-LP35
Rated Voltage	220-240V~ 50/60Hz
Rated Power	1300-1500 W
Capacity (Approx.)	3.5 L
Net Weight (Approx.)	5.0 kg
Product Size (W x D x H) (Approx.)	290 x 394 x 347 mm

4. Product Descriptions



- 1. Control panel
- 2. **TIMER +** button
- 3. **TIMER** 🕒 icon
- 4. **TIMER -** button
- 5. **POWER** ⏻ button
- 6. **TEMP +** button
- 7. **Temperature** ⬇️ icon
- 8. **TEMP -** button
- 9. **MENU M** button

- 10. Lid
- 11. Air inlet
- 12. Power cord and plug
- 13. Pot
- 14. Basket release button cover
- 15. Basket release button
- 16. Handle
- 17. Base front
- 18. Fryer basket

5. Before first use

- Clean the basket in warm soapy water. Wipe the lid, pot and base with a soft damp cloth. Dry all parts thoroughly.
- Turn on the appliance and run it for 10 minutes without food. This will remove any dirt or odours leftover from the manufacturing process.

5.1 Assembly

1. Place the base on a stable, non-slip, heat-resistant and waterproof surface where it cannot easily fall or slip off.
2. Insert the basket into the pot. Make sure the basket handle slots into the groove on the pot and clicks into place.
3. Slide the pot with basket into the base.

5.2 Removing the basket from the pot


1. Place the pot with basket on a level surface. Do not hold it up in the air as hot fat may splash when releasing the basket.
2. Lift up the basket release button cover, press the basket release button and lift the basket out of the pot.

NOTE: Always make sure the basket release button cover is covering the basket release button at all times, except for when you are removing the basket from the pot.








6. Operation Instructions

Hot air circulates from the top of the unit down to the bottom of unit where it fries the food.

NOTE:

- During the operation, ensure adequate ventilation at all times.
 - Do not fill the pot with oil or fat.
 - Never use the unit without the basket in place.
 - If the pot is not properly inserted into the base, the unit will be not reaching the desired temperature.
1. Assemble the unit and make sure the pot with basket is correctly inserted into the base.
 2. Insert the plug into the wall socket. A beep will sound and the screen will turn on.
 3. Touch the **POWER**  button to turn on the unit and enter manual mode and start heating. Two beeps will sound and the fan icon with red indicator light will display to confirm the unit is heating. The default temperature of 180°C and the time of 15 minutes will display alternately.


4. Touch the **MENU M** button to select a preset air-frying mode, (if using manual mode, skip to the next step):

Menu	Default Temperature (°C)	Default Time (Minutes)
Chip 	200	18
Meat 	175	25
Prawn 	165	8
Cake 	155	30
Steak 	200	12
Poultry 	180	20
Fish 	175	10

5. Touch the **TEMP + / -** buttons to set the desired temperature. Touch and hold the **TEMP + / -** buttons to quickly scroll through the values. The temperature range is from 80°C to 200°C and can be changed in increments of 5°C.
 6. Touch the **TIMER + / -** buttons to set the desired time. Touch and hold the **TIMER + / -** buttons to quickly scroll through the values. The timer range is from 1 to 30 minutes and can be changed in increments of 1 minute.
 7. If you have selected your settings in manual mode, press the **POWER ⏻** button to enter the cooking mode and start pre-heating. If you have selected a preset air-frying program, the unit will automatically start heating and enter cooking mode. The unit will start to count down when the cooking mode begins. The unit takes up to 5 minutes to preheat and reach the set temperature. The red indicator light will turn off when the set temperature has been reached and will turn on and off to maintain the set temperature. If you choose not to preheat the unit, then add 5 minutes to the cooking time.
 8. Once the unit has reached the set temperature, remove the pot from the base by pulling the handle and sliding it out.
 9. Add the ingredients into the basket.
 10. Insert the pot back into the base.
 11. During cooking, if you need to periodically shake the ingredients to prevent sticking and encourage even cooking, take out the pot using the handle, give it a gentle shake and reinsert it back into the base to continue cooking. The unit will pause the program when you take the pot out and resume it when the pot is put back in.
- WARNING:** When moving the pot in and out of the base or shaking food, always make sure the basket release button is covered so that you do not accidentally release the basket from the pot.
12. To stop cooking at any time, press the **POWER ⏻** button.
 13. When the cooking time has finished, a beep will sound. The unit will enter cooling mode and the red indicator light in the fan icon will turn off. The fan will continue running for around 30 seconds to cool the unit down, then 3 beeps will sound and the screen will turn off. Using the handle, carefully remove the pot and check the ingredients are cooked. If more cooking is required, simply insert the basket back into the base and set a new time.

14. When the ingredients are cooked, remove the pot using the handle. Use heat-resistant tongs to remove the ingredients or release the basket from the pot and tip the ingredients onto a plate.

NOTE: Never tip the ingredients out of the basket when it is still attached to the pot as hot oil may have collected in the bottom of the pot and will make the crispy air-fried food greasy.

15. To turn the unit off after use, touch the **POWER**  button and unplug the unit from the mains power supply.

Cooking Guide

The following is a guideline for cooking certain types of foods with the air fryer. This is a guideline only and cooking should always be monitored. Food should always be piping hot before serving.

Food	Amount	Approx. Cooking Time	Temperature	Extra Information
Thin Frozen Chips	300-700 g	16 - 18 mins	180°C	Shake the chips following the instructions from chapter 6. Operation Instruction.
Thick Frozen Chips	300-700 g	18 - 20 mins	200°C	Shake the chips following the instructions from chapter 6. Operation Instruction.
Steak	100-500 g	Well done : 10 mins Medium : 8 mins Rare : 6 mins	180°C	Turn over halfway through the total cooking time.
Chicken Drumsticks	100-500 g	15 - 22 mins	180°C	Always check that chicken is cooked thoroughly.
Frozen Chicken Nuggets	100-500 g	10 -15 mins	200°C	-
Spring Rolls	100-400 g	6 -10 mins	200°C	-
Muffins	300 g	10 -15 mins	200°C	-

7. Trouble Shooting

Problem	Cause	Solution
1. The appliance cannot operate.	The appliance is not plugged or it is plugged insecurely.	Pull out the plug from the socket and plug again.
	The fryer basket is not installed well.	Make sure the basket is installed firmly.
2. The food cooked unevenly.	The food is overlapped.	Place the food flat in the fryer basket, and reverse them during cooking.
3. The food is not crispy enough.	Too much food.	Reduce the amount of ingredients.
	Cooking temperature too low.	Adjust the appliance to higher temperature.
	The cooking oil on food is not enough.	Smear some oil on the surface of food.

If the above solutions cannot fix the problem, stop using immediately and contact Shun Hing Electric Service Centre Ltd at 24065666 to check and repair.

8. Special Avowal

1. The content in the operation manual has been checked. Our company reserves the hermeneutic power to any printing errors or misunderstanding on the content.
2. If there are technical improvements on the appliance, the operation manual will be updated in new version without prior notice. The product appearance and specification are subject to the manufacturer information.
3. The e-copy of user manual can be sent by e-mail on requested. For enquiries, please call Shun Hing Electric Works & Engineering Co., Ltd. hotline at 2861 2767.

9. After Sales Service

1. For and defect, in the judgment of technician from Shun Hing Electric Service Centre Limited, caused under normal use, our company is responsible for any parts such as their electrical appliance free of charge within one year guarantee period commencing from the date of purchase. Any defect part which has been replaced shall become our property. Warranty service does not cover the repair or replacement of spare part consumable parts such as power cord and accessories. If appliance is used improperly, for commercial use or semi-commercial use, or not following the instruction in the operation manual, the warrant becomes invalid and our company will refuse any liability and repairing cost for the damage caused.
2. User must present the official invoice/redemption voucher and the warranty registration card with the chop from sales point/redemption centre for maintenance. For enquiry please call Shun Hing Service Center Limited hot-line at 24065666.



Rasonic 樂信牌

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有關最新之香港及澳門客戶服務中心資料，請參閱信興服務中心網址：www.shesc.com。

Customer Service Centres:

1/F, Shun Hing Centre, 2 Shing Yiu Street, Kwai Chung, N.T., H.K.

20/F, Sino Cheer Plaza, 23-29 Jordan Road, Jordan, Kowloon, H.K.

22/F, Parkview Centre, 7 Lau Li Street, Tin Hau, H.K.

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For the latest information of Hong Kong and Macau service center, please visit www.shesc.com.